

THE SCHOOL OF THE LACKAWANNA

A High-Class Educational Institution Located Right in the Heart of Scranton.

PREPARES STUDENTS FOR ALL COLLEGES

Offers Special Advantages to Students in Both Its Lower and Upper Schools—Individual Attention the Central Idea—Three Leading Courses of Study—The Classical, the Scientific, and the English and Modern Language—The Scheme of Study in Detail—The Tribune's Scholarship—Full Tuition Charges for Four Years Offered to a Successful Contestant in Its Educational Contest—An Unusual Opportunity for Some Young Man or Woman Desiring Educational Advancement.

THE following descriptive article gives a concise and comprehensive idea of the advantages offered at the School of the Lackawanna. The school has a preparatory school of this high character, which has been located here for thirty years, speaks well for the educational tone of the city, and the Tribune was glad to be able to secure a scholarship in it to be offered to the contestants in its great Educational Contest.

Some young man or woman will be entitled to the regular instruction in the Upper School for a period of four years, the full course, valued at \$400. Perhaps it will be some one who has not yet entered. In the nine weeks which remain of the contest there are fifty-four working days, and a contestant beginning today will have a good opportunity of securing this scholarship.

Two new contestants entered this week, and probably others will be coming in between now and Oct. 1, after which date no entries will be accepted.

SCHOOL OF THE LACKAWANNA.

Situation.

The School of the Lackawanna is located in the heart of the city of Scranton, and has the advantage of being accessible from not only any point in the Electric City, but, in convenient to all nearby towns. The school is situated in a building only a few blocks from the bus center and is delightfully situated in the most exclusive residential portion of the city. Jefferson avenue, on which it faces, is recognized as one of the most beautiful and fashionable thoroughfares of the many in the "hill section" of Scranton.

The surroundings of the school are peaceful and harmonious to mental activity. Homes of the better class, with beautiful buildings, patriarchal trees and velvety lawns are on each side of the school, and in front is the magnificent edifice of the Elm Park Methodist Episcopal church.

The school building is now undergoing repairs and will be put in good order. The Physical Laboratory will be supplied with modern apparatus and the laboratory course prescribed for entrance to Harvard University will be given under the supervision of Miss Kenyon.

Thirtieth Year.

The school enters in September upon the thirtieth year since its foundation. From the beginning it has enjoyed the privilege of great usefulness to the young people of this and neighboring communities. Its alumni and alumnae, many of them college graduates, exert an increasing influence in this valley as years pass by.

In the coming year the school will maintain the same high standard of thorough work and faithfulness to the best interests of its pupils that it has maintained for more than twenty-five years.

Its Special Advantages.

The school offers special advantages to two classes of pupils. For those who enter the lower school it has well-arranged courses of study leading to graduation and college entrance. To those who come to it later on it affords every facility for rapid progress. Mature students have in many instances shortened their preparatory course by one or two years by combining classes. To meet the wants of students who desire to do this has been and will continue to be a most important part of the work of the school.

The central idea of the school is to work for the boys and girls who come to it from the individual standpoint. All children are not alike and the teachers of the School of the Lackawanna believe that it is folly to treat them as if they were. The school aims as far as possible to deal with individuals rather than with classes. It puts forth the utmost efforts to meet the wants of each individual student.

Courses of Study.

There are three leading courses of study. The Classical course, which includes Greek, Latin and German, leads to the academic department of the college. The scientific course, including Latin and German, prepares the student to enter the scientific school. The English and modern language course omits Latin. Partial courses are also arranged to meet the needs of special students.

The school hours are from 8.45 a. m. to 12 noon and from 1.15 to 3 p. m. daily. From 3 to 4 daily there is a period known as the "study hour," for those who have failed in recitation during the day. All pupils of the school who are taking the full amount of work (four lessons) are expected to do from one to two hours work at home. Pupils who do no home study cannot keep up with their classes ordinarily, or such has been the experience of the teachers.

Discipline.

There are few "rules." Kindness and the courtesy that springs from it should abound in the intercourse of school life.

LEADERS FOR AUGUST.

- First Prize—
Folding Pocket Kodak, No. 1, A.
Second Prize—
No. 2 Brownie Camera.
Third Prize—
No. 1 Brownie Camera.
- | | |
|----------------------------|-----|
| 1. A. J. Kellerman | 140 |
| 2. William Sherwood | 92 |
| 3. Charles Burns | 54 |
| 4. Herbert Thompson | 51 |
| 5. Hendrick Adams | 51 |
| 6. William T. S. Rodriguez | 50 |
| 7. Maxwell Shepherd | 50 |
| 8. L. E. Stanton | 50 |
| 9. Miss Jane Mathewson | 25 |
| 10. Frank B. McCreary | 22 |

No effort will be spared to make the school useful and necessary to the city of Scranton.

The Tribune's Scholarship.

The Tribune offers to the contestant (young lady or gentleman) who by reason of success in this Educational Contest is entitled to a choice, a scholarship in the School of the Lackawanna, with full tuition charges paid for a period of four years, of a value of \$400.

SEVEN CONTESTANTS SCORED YESTERDAY

No Changes Occurred in Positions, However—Some Changes in the August Contest.

Standing of Contestants

- | | |
|---------------------------------------|-----|
| 1. A. J. Kellerman, Scranton | 613 |
| 2. Charles Burns, Vandling | 507 |
| 3. Oscar H. Kipp, Elmhurst | 542 |
| 4. Albert Freedman, Bellevue | 320 |
| 5. Wm. T. S. Rodriguez, Scranton | 308 |
| 6. Fred K. Gunster, Green Ridge | 303 |
| 7. Herbert Thompson, Carbondale | 288 |
| 8. Maxwell Shepherd, Carbondale | 219 |
| 9. Wm. Sherwood, Harford | 178 |
| 10. Chas. W. Dorsey, Scranton | 167 |
| 11. L. E. Stanton, Scranton | 135 |
| 12. Hendrick Adams, Chinchilla | 87 |
| 13. J. A. Havenstrite, Moscow | 85 |
| 14. Frank B. McCreary, Hallstead | 77 |
| 15. Harry Madden, Scranton | 77 |
| 16. Homer Kresge, Hyde Park | 69 |
| 17. Miss Beatrice Harpur, Thompson | 68 |
| 18. Miss Jane Mathewson, Factoryville | 61 |
| 19. William Cooper, Priceburg | 49 |
| 20. Lee Culver, Springville | 39 |
| 21. Grant M. Decker, Hallstead | 38 |
| 22. Walter Hallstead, Scranton | 31 |
| 23. Fred Kibler, South Scranton | 29 |
| 24. Elmer Williams, Elmhurst | 29 |
| 25. M. E. Mary Yeager, Green Ridge | 28 |
| 26. Miss Edna Coleman, Scranton | 27 |
| 27. Hugh Johnston, Forest City | 27 |
| 28. Harry Danvers, Providence | 26 |
| 29. Louis McCusker, Park Place | 23 |
| 30. Eddie Morris, South Scranton | 23 |
| 31. Louis Gere, Brooklyn | 19 |
| 32. C. J. Clark, Peckville | 18 |
| 33. John Mackie, Providence | 16 |

Seven of the first nineteen leaders in

while Hendrick Adams dropped from fourth to fifth. Yesterday was the first day this week that Mr. Adams has failed to score points.

Only one more week remains of the August contest. Those who have not scored points so far this month and who are among the first thirty-three contestants are: Lee Culver, of Springville; Harry Danvers, of Providence; Louis McCusker, of Park Place; C. J. Clark, of Peckville, and John Mackie, of Providence.

VIEWS OF A WOMAN

SOME PEOPLE seem to slip through the world, finding it all prepared for their safe and triumphant progress. The briars have been removed from the path. When it is wet some understudy of Sir Walter Raleigh spreads velvet for their feet and creates a canopy to protect their fine clothes. When it is too dry and hot they are whisked off to a roof garden or side-tracked to a cooler climate for the time being. When there are tears falling they are not on the spot to catch them close to their own path, are sure to be taken to protect their fine clothes. When there is a remote possibility of becoming tired, an up-to-date fairy godmother appears with an automobile or a steam yacht. Perhaps it may not be their automobile nor their yacht but it seems to be taken care of for them just as much and belonging to their friends, they can enjoy it with less responsibility as regards high explosives and expenses.

These fortunate people are ones who, if on fine country or seaside places like the lake, find it all prepared for their safe and triumphant progress. The briars have been removed from the path. When it is wet some understudy of Sir Walter Raleigh spreads velvet for their feet and creates a canopy to protect their fine clothes. When it is too dry and hot they are whisked off to a roof garden or side-tracked to a cooler climate for the time being. When there are tears falling they are not on the spot to catch them close to their own path, are sure to be taken to protect their fine clothes. When there is a remote possibility of becoming tired, an up-to-date fairy godmother appears with an automobile or a steam yacht. Perhaps it may not be their automobile nor their yacht but it seems to be taken care of for them just as much and belonging to their friends, they can enjoy it with less responsibility as regards high explosives and expenses.

They live unselfishly, willing ever to help another on the way, pausing ever to speak kindly, to be gentle and forgiving and generous. They love the beautiful and have the souls to recognize it, but from it their eyes are hidden, to look instead upon pain and ugliness and bitter disappointment. They do much and much is expected and few are the thanks they receive. There are no happy little excursions away from the sordid track for them, no rare unlooked-for gifts; no sweet rewards for sacrifice. Every step of the way is just as hard as it can be; no turn of the road reveals a break in the weary uphill struggle. In their troubles some times they receive nice notes of condolence from the people in the easy path who never had any troubles and that is really about the most that they have any right to expect. Queer, isn't it? Queer, too, that they aren't the ones who turn to be anarchists and want to burn cities and kill kings? I wonder if the promise of a better time in the next world really compensates for the bitter time they have to endure in this.

A typewriter is a very nice institution. There ought really to be some new adjective invented to designate the machine from the operator. In

One of the most charming and enviable characteristics of the western woman is her ability to create a comfortable and artistic home out of what is at first a bare room. "Back East," as all Californians say, the capable woman who could turn her hand to anything was held to have "faculty."

In the west she still possesses "faculty," but often with an increased perception of what is artistic and what is needed in her environment. In the process of transplanting there has been a disintegration of many old time ideas. The crudeness, the narrow adherence to family and neighborhood tradition in furnishing and methods of housekeeping, soon enough off. Freight rates are too high. The heavy mahogany bedsteads, solid or veneered, the hair-cloth sofas, the colossal feather bed permeated with the effluvia of generations dead and gone, the plush albums, wax flowers, Titianesque portraits and pink-dressed cupboards have all been left behind, and untrammelled by what "Aunt Jane" or "the neighbors" will say, she can go to create a new household heaven in the new earth, using the materials at hand.

In Arizona the accepted saying is: "The woman who can't make a comfortable home if she has plenty of baling wire, empty beer bottles and gunnysacks is no housekeeper." This woman, who takes no account of the out of the desert itself I have seen homes evolved—homes that are a joy to look at—a privilege to share.

From the desert to the new yard, restful walls of adobe holding out the cold of winter and the heat of summer. From river bottom, rocky mesa, volcanic overflows or desert, the collected rocks and ores for the building of the stone fire-place. Cast, quaint and curious, bare transplanting of the cottonwood, the most grow while you wait, furnish a protecting canopy to that should bring the blush of shame to the gaily striped cheeks of the lady who has just arrived.

Simple furnishings, with plain lines and no dust-catching scrolls and curly-cues, and of these only what is necessary for everyday use and comfort. The kitchen is the heart of the home, the round of necessary housework and at the same time satisfy the eye grown weary of the multiplicity of useless things for which there is really no excuse.

In California there is a wider field to draw from in the native woods than in the north. The building of a little home like the arrangements of a beautiful picture. Frequently a veranda is built directly about the house, and which furnishes both support and shade. Overlapping shingles of cedar in the natural browns of red wood stained are used for the outside walls of the house and to cover the porch pillars. Luxuriant vines—rose, jasmine, honeysuckle, wisteria, plumbago, Madeira—climb the windows where the hammock may be swung or the table spread, assured of all the privacy of a room.

The artificiality of conventionalities and superfluities of the old life laid aside, the Western woman boldly uses the talents God has given her to make the most of the materials at hand.

obstinacy for no cause at all when they almost drive the operators crazy. It certainly must be the evil geni that are being made to work against their will to do the bidding of man.

Every woman knows that the most genteel and ladylike sewing machine will sometimes fall into a state of sulks and act as if it were possessed of a will of its own. The last time it was used it ran all right. This time with no excuse whatever it refuses to do anything. She is as polite and respectful as possible, yet despite all her pitiful incantations, aided by a secret device, the all-cum, that provoking sewing machine goes on a strike. After fussing over it for an hour, she goes away in disgust and takes refuge in giving the cook and the next door neighbor's children an undesirable reputation. The following day she approaches the sewing machine again and she behaves like an angel. Now how are you going to account for that?

But a type writer is different. It is such a well-mannered piece of mechanism. Whenever you approach it, there is outstretched a delicate forefinger in greeting, with a pleasant word of welcome and everything in the world. If you are an entire stranger it may mistake you for a Polish person and say delightful things that look like this: "Zigzyski tsz szizski?" or trying you on another tack, remark pleasantly: "Gyndaddy y cymguddy lleygygyd!" or perhaps: "Cuando el sueno, que muerte llamen los hombres—"

or even: "Tao martiri a dagrimar nil fannio tristo e plo!"

"No, ames sont des nues. Qu'un vent pousse, apres ou beni, Et qui volent, denoues, Du cote de l'infini."

Sometimes even it may think you want to take your choice and will ejaculate something like this: "Sb, a 'bbVbbyb!"

But after it finds out that you really prefer English, there is no more trouble and you will find the type writer to be as docile and anxious to please as a man whom you have just promised to marry. It never puts; it never has cranky spells and it does not try to make you lose count position and your religion because of its perversity. The only fault it can be said to have is that at first its spelling may be a little primitive and its method of punctuation not according to the grammar you have studied but it soon learns your peculiarities and tries to please you.

You know Kipling says that he goes for a walk and leaves his type machine at home making poetry and when he comes in he finds it flushed with pleasure awaiting him with the beautiful gleams all completed. The is just the way this machine works, although I wouldn't guarantee that any other type writer but a lovely and amiable "New Century" would be as near perfection.

—Saucy Bess.

The examinations for entrance to the Scranton high school and for advanced standing will be held in the high school building, Thursday, August 28. This examination is also for those from grammar "A," who are entitled to a second examination. Candidates will present themselves at room 4 at 8.30 a. m. W. C. Joslin, principal.

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DOMESTIC SCIENCE.

Menu for Sunday, August 24

- BREAKFAST.**
Iced Melon.
Parched Farinose.
Spanish Omelet.
Brown Potatoes.
Iced Tomatoes.
Toasted Scones.
- DINNER.**
Vegetable Soup.
Black Olives.
Pickled Beets.
Roast of Beef.
Mashed Potatoes.
String Beans.
Cucumbers.
Cheese.
Sallin.
Lemonade.
- SUPPER.**
Eggs with Curry Sauce (in Chafing Dish).
Huckleberries.
Gingerbread.
Iced Cocoa.

hand. She frequently takes to the hammer and saw, showing herself an artisan of no mean gifts. She sprinkles her own lawn and rose bushes, prunes, grafts and trains, and taking nature for her guide and model, soon has her home the outward expression of a cultivated and refined taste.

For a Spanish omelet, take six eggs, one medium-sized tomato, a small onion, a little black pepper, cayenne or paprika as preferred, a quarter of a teaspoonful of salt, three tablespoonsful of milk, five mushrooms and a quarter pound of bacon. Cut the bacon into small pieces and fry until crisp and brown. Then add the tomato, onion and mushroom chopped fine. Stir and cook eight or ten minutes. Break the eggs into a bowl, beat vigorously and add the salt and pepper. Put a tablespoonful of butter in a frying pan and melt it. Tip the pan so that the sides are well greased, pour in the eggs and shake over the fire until they set.

Then quickly pour the mixture from the other frying pan over the omelet, fold over once, turn into the center of a hot platter, garnish with a little parsley or cream and serve at once.

Among the dainty dishes which we have accepted from the French and naturalized with benefit to ourselves is the timbale. This is a delicate sort of pie made of meat, fish or vegetable pounded to a paste and combined with a sauce. It is then encased in a bell-shaped mold of wire mesh, or one of spaghetti or rice and baked.

To prepare the macaroni or spaghetti for the moulds, cook almost tender in boiling salted water without breaking. This can be done in a large kettle, holding one end of the stick in the hand, and bending down without breaking as it begins to soften.

When nearly tender, remove, rinse well in cold water, butter the timbale moulds thoroughly, and having the filling in readiness, begin to coil the spaghetti around the mould, beginning at the bottom and filling with the mixture as you proceed, in order to keep the macaroni or spaghetti in place. When the mould is two-thirds full, place in a pan of hot water and bake from ten to fifteen minutes. Turn out, and serve with tomato sauce, cream, curry or tomato sauce. Garnish with water cress, feathery parsley or even a bit of carrot top.

In this country, where time is so much more apt to be taken into account, individual timbale moulds are often used without the filling of rice, spaghetti or macaroni. For instance, a luncheon or fish course for dinner is often made of some white fish, such as haddock, cod or halibut, prepared in this way: Remove the skin and bone from a pound of uncooked fish and chop or pound very fine. Season with salt, paprika, a suspicion of onion juice and a little chopped parsley or lemon juice. To one pound of chopped fish add the unbeaten white of one of two eggs and stir the mixture thoroughly. Then add one cup of whipped cream, which must be thick and stiff and not just the frothy part. Carefully mix with the other ingredients. Butter the plain moulds, fill two-thirds full of the mixture, place in a pan of water in a dish of hot water in the oven and cook until risen and firm. Turn the fish out carefully on a hot dish and pour a little cream sauce around the moulds. The sauce may be tinted pink with vegetable coloring or a few drops of cochineal, or green with a little parsley pulp. Stick a sprig of parsley in the top of each mould. The white moulds upon the colored foundations and the green sprigs makes an attractive looking combination.

A potato timbale makes a good variant on the usual simple way of cooking the humble tuber. Make another excellent combination. Pound the two uncooked chickens' breasts to a paste and rub through a sieve. Add to it one cupful of fresh bread crumbs or one-half cupful, if stale; one cupful of milk or cream, two tablespoonsful of butter, one teaspoonful of salt, one salt spoon of white pepper and the whites of two eggs, beaten until foamy. Line the timbale moulds with the paste, reserving enough to pad on top. Fill the moulds with a little minced chicken or mushroom added, all the lined moulds and cover with the remainder of the paste. Set in boiling water, cover with buttered paper and heat another cover over the dish and cook about twenty minutes. Garnish with parsley or cress.

A great affliction to sensitive persons is that their feet exhale an unpleasant odor. Ordinary bathing in these cases does not suffice to remove the trouble, but if the following directions are persistently followed, it is no further difficulty. Dissolve a half cupful of powdered borax in one gallon of hot water. Soak the feet in this from five to ten minutes. Then add one teaspoonful of vinegar. Scrub the feet vigorously, using strong soap. Rinse in tepid water, then in cold, and rub with a thick towel.

EMMA PADDOCK TELFORD.

BASE BALL.

National League.

At Pittsburgh—first game—R.H.E.
Brooklyn 0 0 1 0 1 0 0 - 2 10 2
Pittsburgh 0 0 2 0 0 0 5 - 11 17 0
Batteries—Kilson and Wall; Donehy and Zimmer. Umpire—Irwin.

Second game—R.H.E.
Brooklyn 0 0 0 1 0 0 0 - 1 4 3
Pittsburgh 0 0 0 0 4 2 0 - 8 1
Batteries—Eaton and Smith; Chesbro and Zimmer. Umpire—Irwin.

At Chicago—R.H.E.
Boston 0 0 0 0 2 0 1 - 1 9 2
Chicago 0 1 0 1 0 0 0 - 2 3 3
Batteries—Pittenger and Moran; Taylor and Kling. Umpire—Cantillon.

At Cincinnati—R.H.E.
Philadelphia 0 0 0 0 2 0 0 - 2 6 0
Cincinnati 2 1 0 0 0 0 0 - 3 9 3
Batteries—Duguey and Dooly; Hahn and Bergen. Umpires—Brown and O'Day. New York-St. Louis; not scheduled.

American League.

At Boston—R.H.E.
Cleveland 0 0 0 1 1 3 2 - 8 11 1
Boston 0 0 0 0 0 0 0 - 0 1 5 3
Batteries—Burrough and Wood; Young and Criger. Umpire—O'Loughlin.

At Philadelphia—R.H.E.
St. Louis 3 0 0 0 0 1 0 - 4 9 2
Philadelphia 1 0 1 2 1 0 1 - 12 35 3
Batteries—Kane and Sugden; Mitchell, Waddell and Schreckengost. Umpire—Sheridan.

At Baltimore—R.H.E.
Detroit 0 0 0 1 3 0 0 - 3 12 2
Baltimore 0 0 0 0 0 0 0 - 2 4 4
Batteries—Mullen and McAllister; Shields and Robinson. Umpire—Connolly.

At Washington—R.H.E.
Chicago 0 0 0 0 0 0 0 - 3 10 5
Washington 0 0 0 1 0 1 0 - 6 9 1
Batteries—Glen and Sullivan and Farland; Townsend and Dril. Umpires—Caruthers and Johnston.

Eastern League.
Rochester, 5; Newark, 2.
Montreal, 8; Worcester, 7 (first game).
Worcester, 5; Montreal, 3 (second game).
Buffalo, 10; Jersey City, 1 (first game).
Jersey City, 7; Buffalo, 3 (second game).
Toronto, 11; Providence, 0 (first game).
Providence, 9; Toronto, 0 (second game).
—12 innings; darkness.

PITTSBURGH.

Special to the Scranton Tribune.
Pittsburgh, Aug. 22.—Rev. W. D. Thomas, pastor of the Welsh Baptist church, is erecting a cottage at Harvey's lake.

W. W. Lewis, the West Pittston plumber, has been awarded the contract for the steam heating work at the new Pittston theatre. The contract was signed this afternoon.

Six men who were brought here about a week ago from New York to work at the Erie company's Butler washery quit the place yesterday, but are stranded in Hamtown unable to get away owing to a lack of funds. They are being cared for by union men in that locality.

Edward D. Fitzgerald, aged 57 years, died last night at his home on William

count, individual timbale moulds are often used without the filling of rice, spaghetti or macaroni. For instance, a luncheon or fish course for dinner is often made of some white fish, such as haddock, cod or halibut, prepared in this way: Remove the skin and bone from a pound of uncooked fish and chop or pound very fine. Season with salt, paprika, a suspicion of onion juice and a little chopped parsley or lemon juice. To one pound of chopped fish add the unbeaten white of one of two eggs and stir the mixture thoroughly. Then add one cup of whipped cream, which must be thick and stiff and not just the frothy part. Carefully mix with the other ingredients. Butter the plain moulds, fill two-thirds full of the mixture, place in a pan of water in a dish of hot water in the oven and cook until risen and firm. Turn the fish out carefully on a hot dish and pour a little cream sauce around the moulds. The sauce may be tinted pink with vegetable coloring or a few drops of cochineal, or green with a little parsley pulp. Stick a sprig of parsley in the top of each mould. The white moulds upon the colored foundations and the green sprigs makes an attractive looking combination.

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EMMA PADDOCK TELFORD.

street, after a four week's illness of pneumonia. Deceased was a veteran of the civil war, having served in the Second Missouri engineer corps. The funeral will take place Monday morning at 9.30 o'clock with interment in Market street cemetery.

Richard D. Wilder, for the past year or more bookkeeper at the Pittston house of the Nelson, Morris Beef company, has been promoted to the position of bookkeeper by the company. His successor here is E. D. DeRicht, of Williamson, N. Y.

Thomas Stenner, who has resided on Johnson street for many years, left this afternoon for Jersey Shore, where he expects to be located in the future.

Edgar Probyn, who leaves next Monday for New York city, where he has secured a position, entertained the members of the Broad street Presbyterian church and the church of the Epiphany, at his home on Vine street, last night.

At a meeting of select council last night a resolution was adopted instructing the city solicitor to carry the injunction proceedings against the German company, to the supreme court, Judge Wheaton, of Luzerne, having decided against the city.

Mr. and Mrs. Dolph Glennon, of the West Side, will leave on August 30 for an extended European tour. They expect to be absent three months.

OLYPHANT

Prayer services will be conducted in the Presbyterian church Sunday morning at 10.30 and Christian Endeavor meeting at 7.30 p. m.

Preaching services tomorrow morning at the Primitive Methodist church by Rev. James Lley will be at 10.30; subject, "The Influence of Christianity."

Prayer services will be held at the Congregational church in the morning at 10.30 o'clock, and in the evening Rev. James Lley will preach.

Rev. David Spencer D. D., having returned from Philadelphia, will preach tomorrow in the Blakely Baptist church as usual, 10.30 a. m. and 7.30 p. m.

John McDowell, of Binghamton, is visiting friends in town.

Mrs. E. E. Tipton, of Dunmore, was a caller here yesterday.

The following are the uncalled for letters in the postoffice: Stella Griffin, Zach Jones, Mrs. David Lewis, William Robinson, Ernie Nichols, Bridget Brennan, W. D. Dawson.

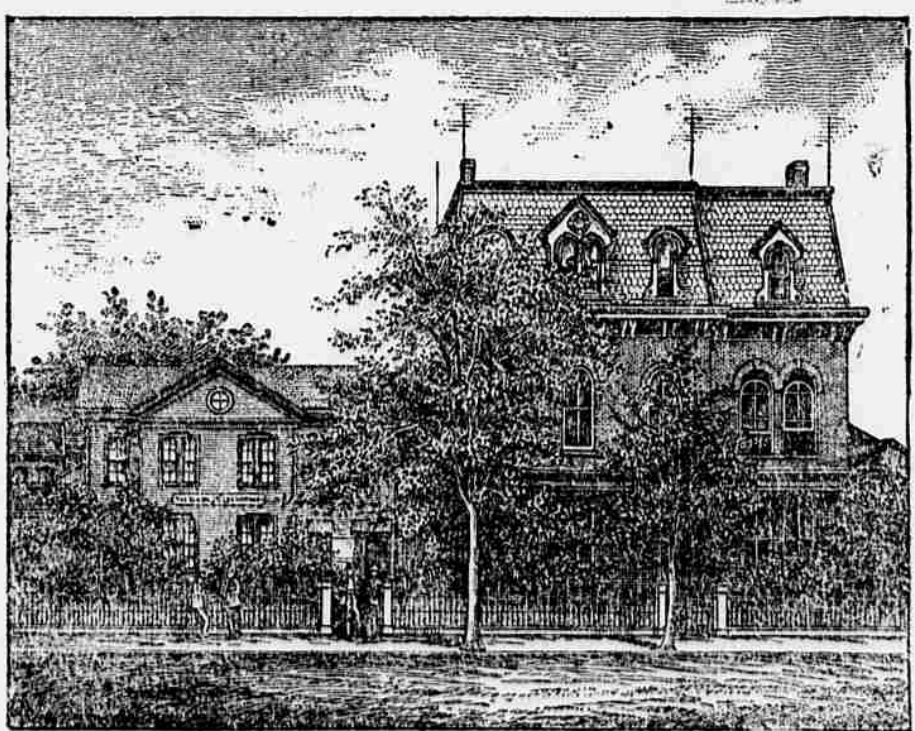
James Kelley, who has been visiting relatives here, returned to his home in Alabama, accompanied by his niece, Miss Ann Walsh, of Dunmore street.

The Zu-Zus and Father O'Donnell's base ball teams played a game yesterday on the Brown's grounds. Score, 14-11 in favor of the Zu-Zus.

STAMPS GIVEN AWAY.

See our advertisement on the local page of this paper, Mears & Hagen.

The Misses Merrill's Private School, for primary and intermediate pupils, will re-open Monday, September 8, 1902, 612 Jefferson avenue.



School of the Lackawanna.

Course of Study—Upper School.

FIRST YEAR.	SECOND YEAR.	THIRD YEAR.	FOURTH YEAR.
First Year Latin Gradation German English Grammar Algebra	Caesar Latin Composition Greek German Rhetoric History of Rome Algebra	Cicero Latin Composition Analysis Greek Composition French or German College English Reviews of History Plane Geometry Physics	Virgil Ovid Latin Composition Homer French or German College English Solid Geometry Trigonometry

The Classical course follows the above, adding physics, solid geometry and trigonometry.

The scientific course omits Greek and a portion of the Latin.

Other courses are arranged to suit special requirements.

Courses of Study—Lower School.

FIRST YEAR.	SECOND YEAR.	THIRD YEAR.
English U. S. History Geography Arithmetic German	English English History Geography Arithmetic German	English Grammar U. S. History Geography Arithmetic German

In addition to the above there are regular exercises in reading, writing, and singing.

The headmaster of the School of the Lackawanna, Alfred C. Arnold (A. B. Harvard, 1884), has been principal of preparatory schools for fifteen years and a teacher for over eighteen. In the year 1902-03 all the assistants will be experienced teachers of known reputation.

this case the machine is distinctly meant. A typewriter is more emphatically personal than almost anything else in the way of machinery; truly personal and amiable. Other machines seem to have perverse moods when they are either diabolical or simply stupid; a type writer never. It is always good tempered, willing and intelligent. A locomotive or an instance is possessed of an evil spirit and is always looking out for an opportunity to make trouble. If a locomotive could manage to run off the track every time its cyclop eye sees anyone alongside, it would do so and promptly annihilate the unfortunate individual. It always regards with threatening anger the feeble little mortal who from his safe distance dares to look unblinkingly when it thunders profanely up to the station platform.